YOU CAN GET CAROLINA GROWN

**COW PEAS** 

From The

GOLDEN CUSTARD SQUASH WEIGHS 20 LBS. 2 OZS.

Displayed in the window of the Friendly Market here this week has been a golden custard squash weighing 20 pounds and two ounces that John Cooper Stores was grown by Walker Spivey of Tabor City.

# CONGRATULATIONS-

TO THE TRIBUNE

We carry a complete line of furniture and are dealers in Bendix Automatic Home Laundries Speed Queen Washing Machines, and Majestic Radios.

DORMAN FURNITURE CO.

### WELCOME-TO THE TRIBUNE

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COMPLIMENTS OF

### COLUMBUS TRADING CO.

Tabor City

**CONGRATULATIONS** -To The TRIBUNE

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**Star Brand Shoes Groceries Feeds** 

WE HAVE!!

Large Supply of Surplus Navy Field Shoes Now on SALE!

S. W. GARRELL

#### FOR SOUP AS YOU LIKE IT - HOME CAN IT!



The war years taught almost everybody something about | and preservation recipes, gave us home canning. Because of the emergency, emphasis was placed on basic spoilage-preventing rules and on quantity rather than individuality. Now the time has come when more thought can be given to selecting, preparing, seasoning, and canning focds as YOU, not someone else, may like them. Canning rules cannot be ignored, but standardization of

flavors and seasonings has no place the homemaker who exercises the privilege of setting her own food standards. Naturally those standards should be high, furthermore the taste preferences of those who share the food must be considered. Take the matter of soup. Once you get the habit of using your own brand prepared and seasoned as you like it, you will never want

Nothing quite takes the place of a really wonderful home-made vegetable soup. Our favorite recipe for canning it contains no cabbage, no turnip, no onion, because we are like G.I. Joe-we don't like THAT canned soup taste and odor. But if that's what you like, put the cabbage in turnips too, but if they go in, other things might as well stay out because these strong vegeta-

in the food preservation program of | bles overpower all the more delicate flavors. However, a slice or two of onion added when the soup is put on to heat for about fifteen minutes for serving, gives a fresh out-of-the-gar-

> The Vegetable Mixture may be thinned with milk or water before heated for serving, but is much better when thinned with meat stock or broth. Vegetable soup gets along all right without a garnish, but if it is to be the mainstay of a lunch or supper, you might like a piece of toast covered with grated cheese floating in each bowl. Crackers or bread sticks are usually served with vegetable soup but our choice is midget corn pones, about two inches long, crusty and hot.

> Gladys Kimbrough, editor of the famous Ball Blue Book of canning

her favorite recipe for vegetable soup. It is:

5 quarts chopped tomatoes 2 quarts sliced okra or

2 quarts small green lima beans

2 quarts corn 2 tablespoons sugar

2 tablespoons salt Cook tomatoes until soft, then press through sieve to remove skin and seed. Add other ingredients and cook until thick. Pour into hot jars. Process 60 minutes at 10 pounds

"Odds and Ends" Usable

Miss Kimbrough also told us that many people like to put "all the odds and ends" they can find in the garden in the soup, and she thinks that's all right if that's the way one wants it. It seems that all you do is: prepare the vegetables and boil them five or ten minutes with water to cover or with tomatoes which have been skinned and chopped. Season with salt and pepper. Pour boiling hot into hot jars. Process for the time required for the vegetable (in the soup) requiring longest processing time.

#### PIREWAY

Crops are looking fine around Pireway. Farmers are beginning to barn and they are reporting pretty curings.

Mr. and Mrs. Walter Gore were guests of their daughter Mrs. N. G. Hughes recently. Also Rev. Joyner of Tabor City was a guest.

Mr. and Mrs. J. Lester Gore en- ations. tertaneid quite a number of relatives and friends at a birthday party

CONGRATULATIONS-

TO THE TRIBUNE

We have all the Beer you want,

any brand you want, by the case -

PEMBERTON'S GROCERY

Tabor City

NOW ON SALE!

Doris, Kenneth and Neil Gore, Clif- City from college. ton's brothers and sisters of Pire-

We are glad to report that Mrs. J. W. Grice is improving nicely after several weeks of illness.

Ciinton Gore and family of Whitegiven in honor of their son, Clifton ville visited his parents Mr. and Mrs.

eent were Mr. and Mrs. Clifton Mr. and Mrs. Sam Benson Gore and son of Whiteville. Mr. and Columbia visited Mrs. Benson's sister, Mrs. Horace Gore and son of Claren- Mrs. N. G. Hughes Monday night. don, Mr. and Mrs. N. G. Hughes and Tommy Horne, the young Methodist son of Pireway, and Paul, Willard, preacher, has returned to Tabor

#### NAKINA

Mrs. John Pierce and Mrs. Major Raymond Evans, S 1-c is home with Gore, Sr., have arrived home from his mother on a 30 day leave after Columbus county hospital after oper- which he will report back to San Francisco, Cal.

Curtis Evans of the Navy has re-

W. B. Long has returned from the

E. G. Watts is seriously ill.

spend the summer months with parents Mr. and Mrs. C. H. She will go back to Greenville to continue her study in Septem

from Holly Ridge to spend the summe

Mrs. Odell Lee of Mullins, is after spending sometime with friends 'A'?" parents, Mr. and Mrs. C. F. Ward. Izzy: "All of 'em."

in Mulling, S. C.

months with her parents, Mr. and | Doris Ann Ward is spending a week with her grandmother in Estelle Gore has returned home

after spenling sometime with friends alphabet?"

> Izzy: "Yes, Ma'am." Teacher: "What letter comes after



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